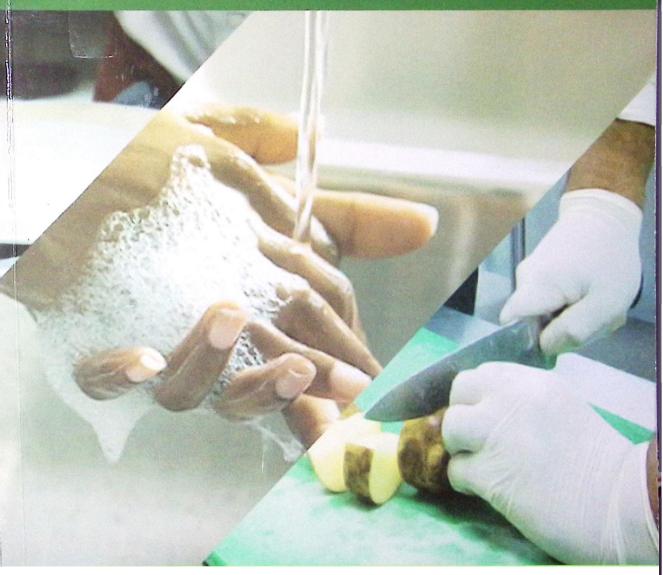
RISK MANAGEMENT WITH HACCP AS APPLIED TO SAFETY, SECURITY AND SANITATION



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